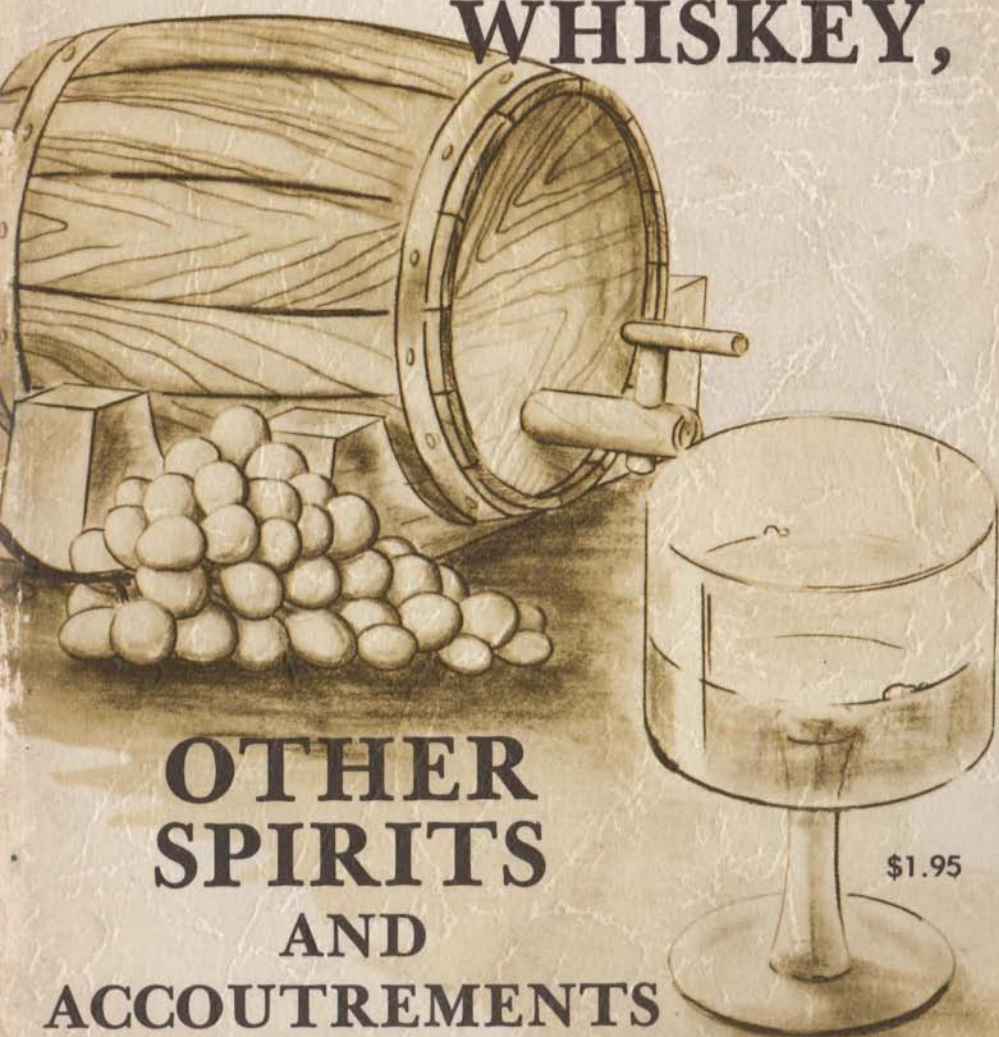


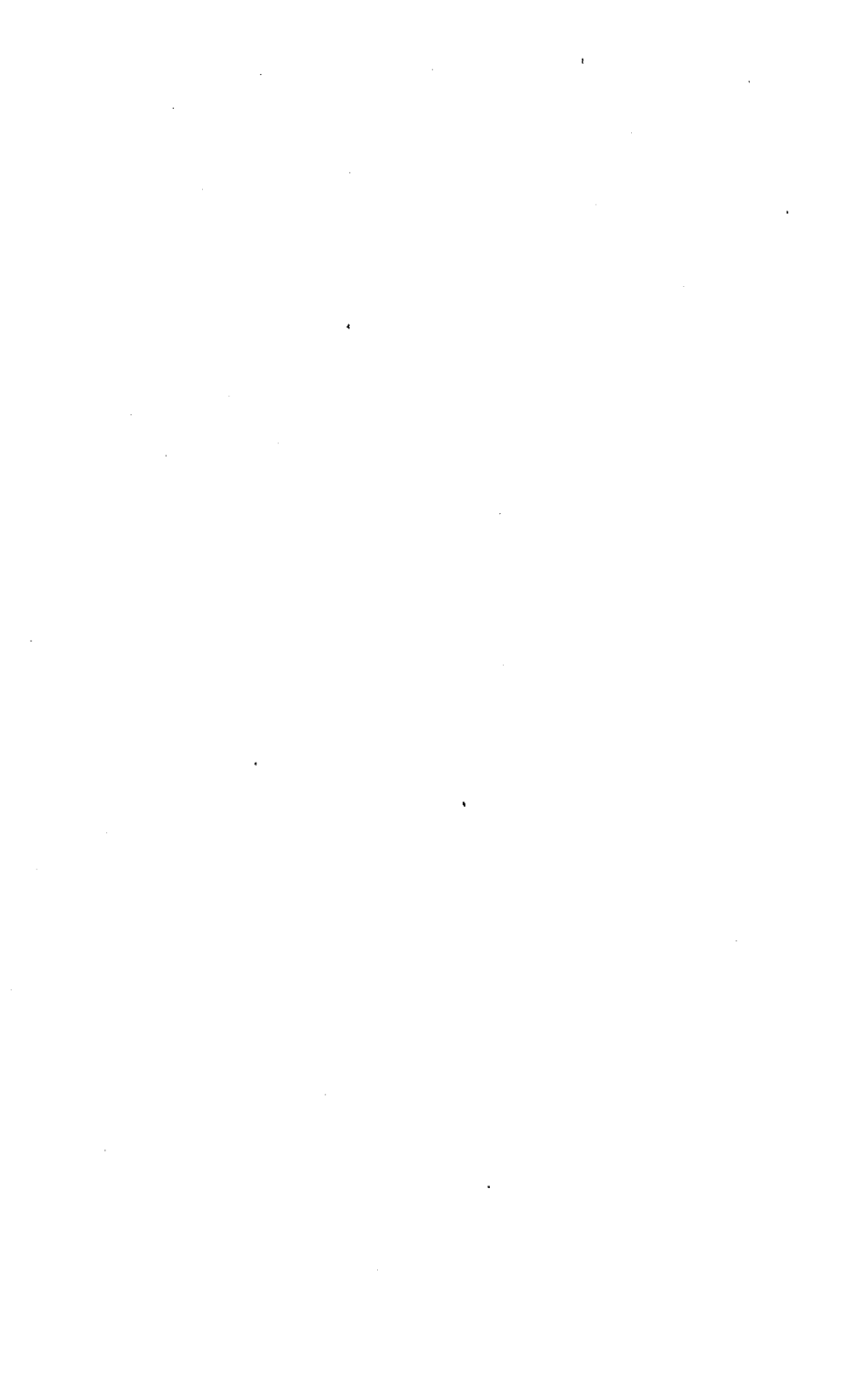
**101 OLD TIME RECEIPTS  
FOR  
BEER,  
WINE,  
WHISKEY,**



**OTHER  
SPIRITS  
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ACCOUTREMENTS**

**\$1.95**







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## **Blackberry Brandy No. 1**

Take 10 gallons pure proof rectified whiskey,  $2\frac{1}{2}$  gallons raspberry brandy, 2 gallons water, 5 pounds sugar,  $\frac{1}{2}$  ounce tincture of cinnamon,  $\frac{1}{2}$  ounce tincture of cardamom; colour, and let stand 10 days; draw off, and it is fit for use.

## **Blackberry Brandy No. 2**

Take 10 gallons rectified whiskey, 12 quarts black berries, 4 gallons soft water, 6 pounds loaf sugar, 2 drachms unground cloves,  $\frac{1}{2}$  ounce cinnamon, bruised, mix, and let stand 2 or 3 weeks; draw off, strain, and fine if necessary.

## **Bordeaux Brandy**

Take 30 gallons sweet liquor, 15 degrees above proof,  $7\frac{1}{2}$  gallons pure Bordeaux brandy,  $\frac{3}{4}$  ounce oil of cognac, 2 ounces cenanthic acid,  $4\frac{3}{4}$  ounces acetic ether, 3 ounces tincture of kino,  $1\frac{1}{2}$  quarts simple syrup. Mix and colour.

## **Cherry Brandy No. 1**

Take 10 gallons pure rectified whiskey, proof, 2 gallons water, 9 pounds sugar,  $\frac{1}{2}$  pound bruised bitter almonds,  $\frac{1}{2}$  ounce tincture of cardamon-seed,  $\frac{1}{2}$  ounce tartaric acid, 1 drachm orange-flower-water. Let it stand 20 days, draw off, and colour dark.

## **• Cherry Brandy No. 3**

Take 10 gallons pure rectified whiskey, 13 quarts wild cherries, bruised; let stand 8 days; strain it, and add 6 pounds loaf sugar, and 2 gallons water.

## **Cherry Brandy No. 2**

Take sweet black cherries  $\frac{1}{2}$  bushel, put them in a clean barrel, pour on them good rectified whiskey to cover them well, then let it lie until you get good cider, which you have to boil and skim off clean; then fill up the barrel which contains the cherries and whiskey with the cider, and let it lie, and in a few months it will be good.



## **Cognac Brandy No. 1**

Take 31 gallons pure spirits, 4 pounds peach-pits, 1 pound winter-bark, 4 pounds bitter orange-peel; steep the peach-pits, winter-bark, and the orange-peel in a few gallons of pure spirits, until the flavour is drawn out; then pour it off, and put it into your pure spirits, and add as much pure imported cognac brandy as you wish.

## **Cognac Brandy No. 2**

Take 31 gallons rectified whiskey; set the barrel on the head. Then take of this whiskey 2 gallons and boil 4 pounds peach-pits, 1 pound winter bark, and 4 pounds bitter orange-peel, the whole broken together until the flavour is drawn out, and while hot strain it into other liquor, and stop tight 2 hours. Then add  $\frac{1}{2}$  pound sweet oil cut up clear in alcohol, and pour it into your barrel, and draw and pour back until well mixed, and in 3 days it will be fit for use. Colour.

## **Cognac Brandy No. 3**

Take 35 gallon pure rectified whiskey, from 10 to 15 degrees above proof, and add  $7\frac{1}{2}$  gallons pure cognac brandy,  $1\frac{7}{8}$  drachms cognac-oil cut in alcohol,  $1\frac{1}{8}$  ounce cenanthic acid,  $1\frac{1}{8}$  ounce acetic acid,  $2\frac{1}{4}$  ounces tincture of kino, 3 half-pints syrup, and mix it thoroughly, and colour it to your fancy.

## **Cognac Brandy No. 4**

Take 5 gallons pure sweet liquor,  $\frac{1}{2}$  gallon pure cognac brandy imported,  $2\frac{1}{2}$  pounds bruised raisins,  $\frac{1}{2}$  ounce acetic acid, 2 pounds loaf sugar, 1 ounce tincture of catechu, and mix. Manage as before.

## **Cognac Brandy No. 5**

Take 30 gallons pure sweet liquor, 3 ounces acetic ether, 3 ounces acetic acid, 5 ounces tincture of kino,  $7\frac{1}{2}$  pounds raisins, 3 pints simple syrup; mix, and let it stand 2 weeks, then draw it off clear.

## **Common Brandy**

Take 28 gallons rectified whiskey, add 3 gallons brandy, 1 ounce spirits of nitre dulc., 1 ounce tincture of kino; mix, and let stand 24 hours. Good.

## **Domestic Brandy**

Take 28 gallons rectified whiskey, pure, 2 gallons fourth-proof brandy, high-flavoured, 4 ounces tincture of kino, 2 ounces sweet spirits of nitre, 100 drops nitric acid, and a few pounds burnt raisins; mix all together, and let stand a few weeks, and draw off. (Ready for use.)

## French Brandy No. 1

Take 32 gallons pure spirits. Then take  $\frac{1}{2}$  gallon dried peaches baked brown, (not burned.) beat them to powder, and put them to your pure spirits in the barrel. Then take  $\frac{3}{4}$  pound crude or red tartar, boil it in 4 gallons water until it is reduced to 2 gallons, then strain the liquor through a fine cloth, and when cold put them into the cask and stir them well together; then add to it 8 gallons pure French brandy, fourth proof, allowing the pure spirits to be first proof; or cider brandy is the best. The above will make 42 gallons of first-rate French brandy in 6 months, and scarcely distinguishable from French brandy by the best of judges.

## French Brandy No. 2

Take 30 gallons pure spirits, 10 to 15 degrees above proof; then take some of the pure spirits and mix with it 3 ounces tincture of japonica and 9 ounces sweet spirits of nitre and when this is well incorporated, pour it into the barrel with your spirits. Mix it thoroughly. (Ready.) The older, the better.

## French Brandy No. 3

Take 35 gallons pure spirits, 15 degrees above proof, 1 pound stone-lime,  $\frac{1}{2}$  pound pulverized alum, 3 ounces sweet spirits of nitre, 2 pounds liquorice sticks, 1 pound winter-bark. Put them all into your cask together, stir, and mix them well; let them stand 24 hours, then draw it off; take good care that you draw it off very clear. Put into a clean barrel. Then add 6 gallons fourth-proof French brandy, 2 pounds burnt raisins,  $1\frac{1}{2}$  ounces mace, 1 ounce nutmeg, 1 quart peach-pits, 2 quarts red-oak sawdust: it will be good in a few days, but the older the better.

## French Brandy No. 4

Take 10 gallons pure spirits,  $\frac{1}{2}$  pint tincture of bitter almonds,  $2\frac{1}{2}$  gallons good brandy; mix, and colour with sugar colouring.

## Brandy No. 5

Take 29 gallons pure spirits, 1 gallon pure brandy, 2 ounces sweet spirits of nitre, 4 ounces tincture of kino, 100 drops nitric acid. Mix.

## **Ginger Brandy**

Take 10 gallons pure sweet liquor, add  $\frac{1}{2}$  ounce tincture of cardamom-seed; then take  $\frac{1}{4}$  pound ground ginger-root, infuse in 1 quart alcohol for 6 or 8 days; filter and add to your liquor; mix thoroughly. Then add  $2\frac{1}{2}$  gallons soft water and 2 quarts simple syrup.

## **Lavender Brandy**

Take 5 gallons pure spirits, proof,  $\frac{1}{4}$  drachm oil of lavender dissolved in alcohol for 10 to 12 hours, then add it to your pure spirits; also add  $1\frac{1}{2}$  gallons soft water, 2 drachms tincture of cinnamon, 1 quart simple syrup. Colour with sugar-colouring.

## **Peach Brandy**

Take 20 gallons pure rectified whiskey, 6 gallons good peach brandy, 4 pounds loaf sugar,  $\frac{1}{2}$  drachm oil of bitter almonds cut in alcohol,  $\frac{1}{2}$  pint orange-flower-water; mix, colour, and let stand 6 or 8 days, and it is ready.

## **Raspberry Brandy**

Take 10 gallons pure spirits, proof, 13 quarts raspberries, 2 gallons water, 6 pounds loaf sugar,  $\frac{1}{2}$  ounce, unground cloves,  $\frac{1}{2}$  ounce cinnamon; mix, and let stand 25 days; draw off, and fine if necessary.

## **Rochelle Brandy No. 1**

Take 30 gallons pure rectified whiskey, 5 degrees above proof, 3 gallons pure Rochelle brandy, 6 pounds raisins, 6 ounces tincture of kino, 1 pound loaf sugar, 1 ounce acetic ether; mix, and colour.

## **Rochelle Brandy No. 2**

Take 30 gallons pure rectified whiskey,  $7\frac{1}{2}$  gallons pure imported Rochelle brandy,  $2\frac{1}{4}$  drachms oil of cognac, 2 ounces cenanthic acid,  $1\frac{1}{2}$  ounces acetic ether,  $\frac{3}{4}$  ounce acetic acid, 6 ounces tincture of kino; mix, and colour with sugar-colouring.

## **Rochelle Brandy No. 3**

Take 15 gallons pure spirits, 9 pounds bruised raisins, 3 ounces acetic ether,  $1\frac{1}{2}$  ounces acetic acid, 3 ounces ground cinnamon, 3 pounds loaf sugar, 3 ounces tincture of kino, 3 ounces tincture of catechu; mix, and manage as the last. Colour.

## **Rose Brandy**

Take 10 gallons pure sweet liquor,  $2\frac{1}{2}$  gallons water, 10 pounds sugar, 15 drops oil of roses cut in alcohol, 2 drachms tartaric acid; colour, and let stand a few days, when it will be good.

## Cottage Beer

Take 1 peck good sweet wheat bran, and put it into 10 gallons of water, with 3 handfuls of good hops; boil the whole together in an iron, brass, or copper kettle, until the bran and hops sink to the bottom. Then strain it through a hair sieve, or a thin sheet, into a cooler, and when it is about lukewarm add 2 quarts of molasses. As soon as the molasses is melted, pour the whole into a 9 or 10 gallon cask, with 2 tablespoons of yeast. When the fermentation has subsided, bung up the cask, and in 4 days it will be fit for use.

## Cream Beer

Take 2 ounces tartaric acid.

2 pounds white sugar.

3 pints water.

The juice of half a lemon.

Boil all together five minutes; when nearly cold, add the whites of 3 eggs, well beaten, with  $\frac{1}{2}$  cup flour, and  $\frac{1}{2}$  ounce essence of winter-green. Bottle. Take 2 teaspoonfuls of this syrup for a tumbler of water, and add to it  $\frac{1}{4}$  teaspoonful of baking soda. Drink it fresh.

## Gas Beer

Take 4 gallons cold water.

3 pints molasses.

1 quart yeast.

1 handful hops.

And spices as you wish.

Then take  $1\frac{1}{2}$  pints of the above cold water and make it boiling hot; put into this boiling water the other  $1\frac{1}{2}$  pints of molasses, and such spices as you wish; then take some more of the above cold water and cool down the boiling water, molasses, and spices until it is milk-warm; then boil the above handful of hops in water, to take the strength out of the hops, and strain the hops out of the liquor. Then put all together into a strong cask, and bung it tight; then put the cask in the sun, or near to a warm stove, about five or six hours; after this put the cask into a tub of fresh or cold water 3 or 4 hours. In 24 hours it will be ripe. Keep the cask all the time closed up tight. You must take a very strong cask, or it will burst.



## **Ginger Beer-a pleasant beverage**

Take 10 pounds white sugar.

9 fluid ounces lemon-juice.

1 pound honey.

11 ounces ginger, (ground.)

Boil the ginger in 3 gallons water for  $\frac{1}{2}$  hour; then add the sugar, the lemon-juice, and the rest of the water, and strain through a cloth. When cold, add the white of an egg,  $\frac{1}{2}$  fluid ounce essence of lemon. After standing 4 days, it may be bottled off. A glass of this on a hot day, with a lump of ice in it, is very refreshing.

## **How To Make Ginger Beer Powders**

Take 1 ounce and 54 grains (apothecaries') bicarbonate of soda, reduce it to powder, and divide into 16 papers; to each paper add 5 grains ground ginger, and a drachm of white sugar. Then take 1 ounce tartaric acid, which powder divide into 16 parcels, and do it up in separate papers. Two of these papers will make a pint of beer. Dissolve the soda in 2 gills of water in one glass, and the acid in 2 gills in another glass; pour them together, and swallow quickly.

## **Imperial Ginger Beer**

Take 1 pound cream of tartar.

2 ounces ginger, ground.

7 pounds white sugar.

1 drachm essence of lemon.

6 gallons water.

$\frac{1}{2}$  pint yeast.

Bottle and tie the corks down.

## **Ginger Beer**

Take 1 spoonful ground ginger.

1 spoonful cream of tartar.

1 pint yeast.

1 pint molasses.

6 quarts cold water.

Mix and let it stand a few hours, until it begins to ferment; then bottle it, set it in a cool place: in 8 hours it will be good.

## **Ginger-Pop**

Take 2 gallons hot water, (boiling;) mix 2 ounces ground ginger and the peel of 2 lemons, 1 teaspoonful cream of tartar, 2 pounds white sugar; let this stand until milk-warm. Then put in the other part of the 2 lemons, 1 teaspoonful saleratus, 4 table-spoons yeast, and the glair of 4 eggs, to clear. Cinnamon and cloves to your taste.

## Mead

Take 12 gallons water.

20 pounds honey.

6 eggs, the glair only.

Let it boil 1 hour; then add cinnamon, ginger, cloves, mace, and a little rosemary. When cold, add one spoonful of yeast, from the brewer; stir it well, and in 24 hours it will be good.

## Sassafras Mead

Stir gradually with 1 quart boiling water,  $1\frac{1}{2}$  pounds brown sugar, 3 gills molasses, and 1 drachm tartaric acid. Stir it well, and when cold strain it into a large earthen pan or crock; then mix in 1 drachm essence of sassafras. Transfer it to clean bottles, (it will fill 2 or 3;) cork it tightly, and keep it in a cool place. Have ready a box containing about  $\frac{1}{4}$  pound carbonate of soda, to use with it.

To prepare a glass of it for drinking, pour a little of the mead or syrup into a tumbler; stir into it a small quantity of soda, and then add sufficient cold fresh water (ice-water, if you have it) to half fill the glass; give it a stir, and it will immediately foam up to the top.

## **Brown Spruce Beer**

Pour 8 gallons fresh water into a barrel, and then 8 gallons more boiling hot; add 1 gallon molasses, and  $\frac{1}{2}$  pound essence of spruce; when nearly cool, put in  $\frac{1}{2}$  pint of good ale yeast. This must be well stirred and well mixed; leave the bung out 2 or 3 days. After which, the liquor may be immediately bottled, well corked and tied, and packed in sawdust or sand, and it will be ripe and fit to drink in two weeks.

## **White Spruce Beer**

Take 3 pounds loaf sugar.

4 gallons water.

1 ounce ginger.

$\frac{1}{4}$  pound essence of spruce.

A little lemon-peel.

1 cupful good yeast.

Mix all together, and when fermented bottle it close.

## **Anniseed-Cordial**

Take 30 gallons pure rectified whiskey, 5 drachms oil of anniseed cut in alcohol, 20 gallons good clear soft water, 8 gallons of the above syrup; mix all together, and let it lie from 10 to 12 days, when it will be good to use.

## **Citron-Cordial**

Take 30 gallons pure rectified whiskey, and add 10 pounds rind of lemons, 5 pounds orange-peel, 5 ounces broken nutmeg, and let it lie for 12 or 14 days; then add again 15 gallons water, and 8 gallons of the mentioned syrup; and in a few days you may draw it off. (Ready for use.)

## **Cinnamon-Cordial**

Take 6 gallons rectified whiskey, 2 drachms oil of cinnamon cut in alcohol, 3 gallons water,  $1\frac{3}{4}$  gallons syrup; mix, and proceed as before.

## **Clove-Cordial**

Take 6 gallons pure rectified whiskey, 1 drachm oil of cloves cut in alcohol, 3 gallons water, 2 gallons syrup; mix, and let stand as before.

## **Orange-Cordial**

Take 5 gallons pure proof rectified whiskey, add  $\frac{1}{2}$  pound fresh lemon-peel, 2 pounds dried orange-peel, and 3 pounds fresh orange-peel; let it stand for 10 to 14 days, then draw it off, and add 3 gallons soft water,  $1\frac{1}{2}$  gallons syrup, and proceed as before.

## **Peppermint Cordial No. 1**

Take 30 gallons pure rectified whiskey; cut up in alcohol 5 drachms oil of peppermint in 1 quart alcohol, and let it stand 1 or 2 days, then add it to the whiskey; after this, add 30 gallons water, and 10 gallons simple syrup. Mix all well together, and, if not clear, fine it by dissolving  $1\frac{1}{4}$  pounds alum in  $2\frac{1}{2}$  quarts water, and add to the cordial; stir it for 5 or 10 minutes, then let it stand for 10 days.

## Peppermint-Cordial No. 2

Boil 4 gallons or 24 pounds common brown sugar in 4 gallons water and 3 ounces alum, and scum it as long as any scum will rise. Then add 1 ounce oil of peppermint, 10 gallons pure spirits, 14 gallons clear rain-water, and stir all well; and in 24 hours it will be clear and fit for use.

N.B. — Any other flavour can be given by adding other essential oils: such as oil of cinnamon, oil of roses, oil of cloves, oil of lemon, oil of anniseed, oil of wintergreen, & etc. If it should not be clear, add the white of eggs, or a little alum, alone, or a little carbonate of soda or potassa dissolved in water; in from 10 days to 2 weeks it will be clear.

If the quantity is too much or too little in the foregoing receipts, you can make any quantity by taking the ingredients proportionate to the quantity you wish to make.

## Rose-Cordial

Take 6 gallons pure proof rectified whiskey, from 40 to 60 drops oil of roses cut in 1 pint alcohol, 4 gallons soft water, and 7 quarts syrup, and mix all together; manage as before.

## **Strawberry-Cordial**

Take 5 gallons pure rectified whiskey, to which add 8 quarts strawberries, and let it stand 10 or 12 days; then draw it off, and add 3 gallons water and 2 gallons syrup, and manage as before.

## **Red-Currant Cordial**

To two quarts of red-currants put one quart of whiskey; let it stand twenty-four hours, then bruise and strain through a flannel bag. To every two quarts of this liquor, add one pound of loaf-sugar, add quarter of a pound of ginger well bruised and boiled; let the whole stand to settle, then strain or filter; bottle and cork, seal the corks tightly. It is an improvement to have half red-raspberry juice if the flavor is liked. The above is fit for use in a month.

## **How Compound Spirits of Cordials for Beverage is Manufactured**

The perfection of this grand branch of manufacturing depends upon the observation of the following general rules, which are



easy to be observed and practised. First, the manufacturer must always be careful to use a well-cleansed spirit, or one freed from its own essential oils. For, as a compound cordial is nothing more than a spirit impregnated with the essential oil of the ingredients, it is necessary that the spirit should have deposited its own. Second, let the time of previous digestion be proportioned to the tenacity of the ingredients, or the ponderosity of the oil. Third, have a due proportion of spirits, the grosser and less fragrant parts of the oil not giving the spirit so agreeable a flavour, and at the same time rendering it thick and unsightly. This may, in a great measure, be effected by leaving out the feints, and making up to proof with fine soft water in their stead.

It is sometimes necessary to filter cordials. This may be done by letting it run through some proper cloth. If fining should be necessary, it may be done by adding from 5 to 7 eggs to the barrel. A syrup is made by taking the best white sugar. Take 8 pounds loaf sugar, 2 quarts water. Dissolve the sugar in the water on a gentle fire, and remove the scum as it rises; as soon as it commences boiling, take it from the fire, and strain it immediately. This is called by the art simple syrup, and is used in the manufacture of many kinds of liquors.

## **Holland Gin No. 1**

Take 30 gallons pure spirits, add 2 gallons pure imported Holland gin highly flavoured, 4 ounces sweet spirits of nitre, 1 ounce pure oil of juniper, 2 drachms oil of caraway. Cut the oil of juniper and oil of caraway in 1 pint alcohol, and mix all together, when it will be ready to use. The older, the better.

## **Holland Gin No. 2**

Take 30 gallons pure rectified whiskey, 1 gallon pure imported Holland gin, 1 ounce pure oil of juniper, 2 drachms oil of caraway, (cut the oil of juniper and caraway in 1 pint alcohol,) 1 ounce sal-ammoniac. Mix them all together, and in a short time it will be good for use.

## **Holland Gin No. 3**

Take 30 gallons pure rectified whiskey, 4 gallons pure Holland gin, 1 ounce oil of juniper cut in alcohol, 1 pound coriander-seed. Mix them all together, let it stand, and stir it well for 3 or 4 days; then draw it off and strain.

## Holland Gin No. 4

Take 10 gallons pure rectified whiskey, 1½ gallons pure Holland gin, 1 drachm oil of juniper cut in alcohol, ½ drachm fennel-seed, ½ drachm caraway-seed. Infuse the fennel and caraway seed in 2 quarts rectified whiskey for 8 or 10 days, then mix.

## Holland Gin No. 5

Take 5 gallons pure spirits, and add 1 gallon pure imported Holland gin. Good.

## Country Gin

Take 32 gallons pure rectified whiskey. Infuse 4 pounds juniper-berries in 4 gallons of the pure rectified whiskey for 8 or 10 days; separate the juice from the berries, and add it to the rest if your liquor.

N.B. — The pure rectified whiskey, or pure spirits, ought to be from 3 to 5 degrees above proof, for good gin.

## Stand for Rectifying Raw Whiskey

Purifying spirituous liquors consists in passing the liquor through prepared charcoal, sand, or gravel, or fine-broken brick, (washed very clean,) flannel, blanket, and charcoal, particularly prepared for this purpose.

Take a good, common, tight barrel for a stand, and bore one of the heads full of  $\frac{1}{2}$  inch holes,  $\frac{1}{2}$  inch apart, so that it appears like a sieve, or riddle; when this is done, take the perforated bottom out, and sink down into the barrel within 2 inches of the lower bottom; first nail 3 or 4 strips of wood, 2 inches thick, to answer for legs, (so that there will be an empty space of 2 inches between the two bottoms,) to rest the second bottom on, between which you will have to bore a hole through the side, to put in a brass or wooden spigot, between the empty space of the two bottoms, to draw out the rectified liquor, which, if the rectifier is good, should not run out faster than the thickness of a middlesized knitting-needle, or still less; and after you have the perforated bottom at its proper place, put a layer of flannel or blanket over this bottom, so that it will come all round up the sides a little; now take some fine, clean sand, and put from 4 to 6 inches on the flannel or blanket; now put another layer of flannel on the sand, and on top of this put from 12 to 15 inches of the prepared charcoal, and

on the top of this put another layer of blanket or flannel; on the top of this flannel lay 4 or 6 bricks, to keep the flannel down, or else if you pour in your liquor it would rise to the top of the liquor; now your stand is ready to receive the liquor you wish to purify. This stand is capable to rectify 10 barrels of strong whiskey, when the coal will be worn out; and when the coals are worn out, renew them, the same as before. Observe, there will be left a great deal of strength in the coal after it stops running; to get that strength out, pour water on and let water through, until no strength of the liquor remains in it. To ascertain this, a hydrometer is indispensably necessary to try the liquor; by this mode you can find how many degrees of spirits you have in the water. These spirits can be used for liquor that is over proof, to bring it down to proof.

You may put up as many stands as you wish, of the same size, or make them as large as you please. Some rectifiers put up two, one above the other, and let the whiskey through them both; and if you want your spirits very fine, you can let it run through 3 or 4 times; the oftener, the finer your spirits gets. Keep your rectifier always in use, or the coal will become mouldy and unfit for use.

The charcoal ought to be prepared from sugar maple wood. Some rectifiers use raw cotton, or straw, instead of flannel, and put between the sand and charcoal, malt, or lime, according to fancy.

## **Jamaica Rum No. 1**

Take 28 gallons pure spirits, 3 gallons pure Jamaica rum, 3 ounces sweet spirits of nitre, 1 ounce tincture of kino. Mix them all together.

## **Jamaica Rum No. 2**

Take 32 gallons pure spirits. Then boil in 2 gallons of pure rectified spirits, 4 pounds foreign locks, 4 pounds bitter orange-peel, 4 ounces anise-seed, until the flavour is drawn out, and strain it while hot; add it to the rest of your liquor.

## **Jamaica Rum No. 3**

Take 32 gallons pure spirits; add 5 gallons pure imported Jamaica rum from the custom-house.

## **New England Rum No. 1**

Take 28 gallons pure spirits, 2 gallons St. Croix rum, 4 ounces sweet spirits of nitre, 1 ounce sal-ammoniac, 50 drops nitric acid. Mix all together.

## **Another Rum No. 2**

Take 29 gallons pure spirits, 1 gallon rum, 2 ounces sweet spirits of nitre, 3 ounces tincture of argol, 2 ounces spirits of hartshorn; mix well.

## **St. Croix Rum No. 1**

Take 32 gallons pure spirits, and boil 6 pounds liquorice-sticks, 2 pounds winter-bark,  $\frac{1}{2}$  pound anise-seed, until the flavour is drawn out; strain it while hot, and add it to your pure spirits; bung it tight, and in 3 days it will be good.

## **St. Croix Rum No. 2**

Take 5 gallons pure spirits,  $1\frac{1}{2}$  gallons St. Croix rum,  $\frac{1}{2}$  pint syrup,  $\frac{1}{2}$  ounce tincture of catechu,  $\frac{3}{8}$  ounce butyric acid; cut, mix, and let stand 5 days. Colour with sugar-colouring.

## **Jamaica Spirits**

Take 30 gallons pure rectified whiskey, 6 gallons pure Jamaica rum, 1 ounce tincture of kino,  $1\frac{1}{2}$  pints syrup,  $1\frac{3}{4}$  ounces butyric acid cut in 2 quarts alcohol. Mix well, and colour.

## **How To Make Pure Spirits**

Take 38 gallons rectified whiskey, as pure as you can rectify it, 5 degrees above proof, add 1 pound stone-lime,  $\frac{1}{2}$  pound sweet spirits of nitre, 1 pound alum. Put the lime, nitre, and alum into the whiskey; stir them well together, let stand 24 hours; then add 1 pound liquorice-stick, and  $\frac{1}{4}$  pound winter-bark; let them stand 36 hours, then draw it off as pure as possible.

## **How To Make Pure Spirits By Distillation**

Prepare a work as a copper-still. Take good rectified whiskey, for every barrel add 1 bushel fine-pulversized charcoal, 1 pound rock-salt, and 1 pound orris-root; put the whole together in the still with your liquor, and run it off by a slow fire.



## Apple Wine

To every gallon of cider, immediately as it comes from the press, add 2 pounds loaf sugar. Boil it as long as any scum arises, then strain it through a sieve, and let it cool; add some good yeast, mix it well; let it work in the tub 2 or 3 weeks, then skim off the head; draw it off close and tun it; let stand 1 year, then rack it off, and add 2 ounces isinglass to the barrel; then add  $\frac{1}{2}$  pint spirits of wine to every 8 gallons.

## Blackberry Wine

Gather when ripe, on a dry day. Put into a vessel with the head out, and a tap fitted near the bottom; pour on them boiling water to cover them. Mash the berries with your hands, and let them stand covered till the pulp rises to the top and forms a crust, in 3 or 4 days. Then draw off the fluid into another vessel, and to every gallon add 1 pound sugar; mix well, and put into a cask to work, for 1 week or 10 days, and throw off any remaining lees, keeping the cask well filled, particularly at the commencement. When the working has ceased, bung it down. After 6 to 12 months, it may be bottled.

## **How To Make British Champagne**

Take gooseberries before they are ripe, crush them with a mallet in a wooden bowl, and to every gallon of fruit put a gallon of water; let it stand 2 days, stirring it well; squeeze the mixture well with the hands through a hop-sieve; then measure the liquor, and to every gallon put 3½ pounds loaf sugar; mix it well in the tub, and let it stand 1 day; put a quart good brandy into the cask, and leave it open 5 or 6 weeks, taking off the scum as it rises; then make it up, and let it stand 1 year in the barrel before it is bottled. The proportion of brandy to be used for this liquor is 1 pint to 7 gallons.

## **Cider Wine**

Take 25 gallons good cider, add 1 gallon good French brandy, 4 gallons good wine, ¼ pound crude tartar, 1 pint new milk.

## **Claret Wine**

Take 5 gallons cider prepared, 3 quarts good imported claret wine, 24 drachms cream of tartar, ½ drachm citric acid, ½ pound raisins, 1 gill honey, ½ ounce tincture of red sanders, 1 quart water. Manage as before.

## How the Bottling of Wine is Performed

Fine clear weather is best for bottling all sorts of wines; and much cleanliness is required. The first consideration in bottling wines is to examine and see if the wines are in a proper state. The wines should be fine and brilliant, or they will never brighten after. White wines, before being bottled, must go through the process of fining. For 1 hogshead, (or any quantity in proportion, more or less,) take 2 ounces isinglass, and dissolve it in 1 quart water, and mix with 2 quarts of the wine. Red wines are fined by beating to a froth the white of 7 eggs, and mixing them with 3 times the bulk of water; then, adding 2 quarts of the wine, mix well, and pour it into 1 barrel of your wine.

The bottles must be all sound, clean, and dry, with plenty of good, sound corks.

The cork is to be put in with the hand, and driven well in with a flat wooden mallet, the weight of which ought to be  $1\frac{1}{4}$  pounds, but, however, not to exceed  $1\frac{1}{2}$  pounds; for, if the mallet be too light or too heavy, it will not drive the cork in properly, and may break the bottle. The corks must so completely fill up the neck of each bottle as to render them air-tight, but leave a space of an inch between the wine and the cork.

When all the wine is bottled, it is to be stored in a cool cellar, and on no account on the bottles' bottoms, but on their sides, and in sawdust.

## Currant Wine

To every quart of currant-juice, add 3 pounds sugar and 3 quarts water. Put all together into your cask, (be careful to take such a cask that you can fill up to the bung-hole. Should it not quite fill up yhur cask, add a little water until it is full.) When your cask is full, leave the bung out, and lay thin gauze or bobinet over the bung-hole, to keep the flies out; let it ferment until it stops. After fermentation, draw it off, and clean out your cask very clean; return the liquor, bung your cask up tight, and it will be fit for use in 3 or 4 months. If you wish, you can add 1 quart brandy to every 10 gallons before you bung it up tight.

N.B.—The following wines can all be made on the above principal: Morelle jerries, sour jerries, blackberries, elderberries, raspberries, strawberries, and grapes of every kind.

## Currant Wine

The currants should be quite ripe. Stem, mash, and strain them, adding a half pint of water, and less than a pound of sugar, to a quart of the mashed fruit. Stir up well together and pour into a clean cask, leaving the bung-hole open, or covered with a piece of lace. It should stand for a month to ferment, when it will be ready for bottling.

## Cyprus Wine

To 10 gallons soft water, add 5 quarts juice of elderberries. The berries are to be slightly pressed: each quart of the liquid will contain 6 ounces juice; and to the whole quantity add 2 ounces ginger and 1 ounce cloves. Boil the whole for an hour. Skim the liquid, and pour it into the vessel which should contain the whole, throwing in  $1\frac{1}{2}$  pounds bruised grapes, which leave in the liquor until the wine is of a fine colour.

## Fine or Clear Wine

One of the best finings is as follows: Take 1 pound fresh marshmallows-roots, washed clean, and cut into small pieces; macerate them in 2 quarts of soft water for 24 hours, then gently boil the liquor down to 3 half-pints, strain it, and, when cold, mix with  $\frac{1}{2}$  ounce pipe-clay or chalk in powder; then pour the mucilage into the cask, and stir up the wine, so as not to disturb the sediment or lees, and leave the vent-peg out for some days after.

Or, take boiled rice, 2 tablespoonfuls, the white of 1 new egg, and  $\frac{1}{2}$  ounce burnt alum in powder. Mix with a pint or more of the wine, then pour the mucilage into the cask,

and stir the wine with a stout stick, but not to agitate the sediment or lees.

Or, dissolve, in a gentle heat,  $\frac{1}{2}$  ounce isinglass in a pint or more of the wine; then mix with it  $\frac{1}{2}$  ounce chalk in powder. When the two are well incorporated, pour it into the cask, and stir the wine, so as not to disturb the sediment or lees. As soon as the wines are clear and bright, after being fined down, they ought to be racked into a sweet and clean cask, — the cask to be filled up and bunged tight.

## Ginger Wine

One-half pound of cinnamon bark, four ounces of pimento, two ounces of mace, three-quarters of an ounce of capsicum, three-quarters of a pound of ginger root, five gallons of alcohol; macerate and strain or filter, after standing fifteen days. Now make syrup, thirty pounds of white sugar, half pound of tartaric acid, one and a half pounds of cream of tartar, dissolved with warm water, clarify with whites of two eggs, and add soft water to make forty gallons. Color with cochineal and let it stand six months before use.

## **Lisbon Wine**

Take 10 gallons prepared cider,  $2\frac{1}{2}$  gallons pure imported Lisbon wine,  $2\frac{1}{2}$  pounds grapes in cluster,  $\frac{1}{2}$  ounce tincture of rhatany,  $\frac{1}{2}$  ounce tincture of kino, 1 gallon sweet liquor,  $1\frac{1}{2}$  pounds loaf sugar; let stand 10 days, and manage as before.

## **Madeira Wine No. 1**

Take of white Havana sugar 30 pounds, water 10 gallons, white tartar 6 ounces; boil the whole half an hour, and skim it well; let it stand until cool; then add 8 gallons strong beer-wort from the vat while working; stir it well together, and let it stand until next day; then put it into a sweet cask; then add to it 6 pounds bruised raisins, 1 quart French brandy,  $\frac{1}{2}$  pound brown rock-candy, 2 ounces isinglass. After the wine is put into the cask, put a piece of muslin over the bung-hole; and when it has done working, which will be in about 6 weeks, then add 2 green citrons; let them remain until the wine is bottled; it will be ready for bottling in about 6 months.

## Madeira Wine No. 2

Take 10 gallons prepared cider,  $1\frac{1}{2}$  gallons pure imported Madeira wine, 3 quarts sweet liquor, 1 ounce tartaric acid,  $\frac{1}{4}$  drachm oil of bitter almonds cut in alcohol, 2 pounds bruisid raisins, 2 quarts brandy; let stand 10 days; then rack and fine until clear.

## Malaga Wine

Take 10 gallons good cider, 2 gallons imported Malaga wine, 1 ounce cream of tartar, 2 pounds raisins, 1 pint good brandy,  $\frac{1}{2}$  ounce tincture of kino, 1 pint syrup. Colour with sugar-colouring, and manage as before.

## Port Wine No. 1

Take 6 gallons good prepared cider,  $1\frac{1}{2}$  gallons good imported Port wine,  $1\frac{1}{2}$  gallons juice of elderberries, 3 quarts good brandy,  $1\frac{1}{2}$  ounces cochineal. This will produce  $9\frac{1}{2}$  gallons. Now pulverize the cochineal very fine, put it with the brandy into a stone jug, let it remain at least 2 weeks, shake it every day, and at the end of 2 weeks have your cider ready; put 5 gallons of the cider into a



10-gallon cask, add to this the elder-juice and Port wine and the brandy and cochineal; take the remaining 5 gallons of cider, with part of which clean out your jug that contained the brandy, and pour the whole into your cask, bung it tight, and in 6 weeks it will be ready for use.

## **Port Wine No. 2**

Take 10 gallons prepared cider, 2 gallons good pure imported Port wine, 3 quarts good sweet liquor, 2 quarts good brandy, 1 pound bruised raisins, 1 ounce tincture of kino,  $\frac{1}{2}$  ounce extract of rhatany, 1 pint simple syrup. Colour, if necessary, with tincture of red sanders; let it stand 2 weeks; rack and fine until perfectly clear and transparent; keep cool.

## **Raisin Wine**

Take two pounds of raisins, seed and chop them, a lemon, a pound of white sugar, and about two gallons of boiling water. Pour into a stone jar, and stir daily for six or eight days. Strain, bottle, and put in a cool place for ten days or so, when the wine will be ready for use.

## Sherry Wine

Take 12 gallons prepared cider, 9 quarts imported pure sherry wine, 6 quarts native wine,  $\frac{3}{8}$  drachm oil of bitter almonds dissolved in alcohol, 9 pints rectified whiskey,  $1\frac{1}{2}$  pounds loaf sugar,  $1\frac{1}{2}$  ounces tincture of saffron. Mix and manage as before.

## Teneriffe Wine

Take 10 gallons cider,  $2\frac{1}{2}$  gallons pure imported Teneriffe wine, 3 quarts sweet liquor, 2 drachms citric acid,  $\frac{1}{2}$  pint simple syrup. Mix and let stand for 6 or 8 days, then draw off.

## **Apple Whiskey**

Take 30 gallons pure rectified whiskey, from 5 to 10 drgrees above proof; add 4½ gallons pure apple whiskey, 1½ pints simple syrup, 2 good pineapples, (the juice of them only.) Mix thoroughly, and let stand for 2 weeks. Then ready for use.

## **Old Bourbon Whiskey**

Take 30 gallons pure rectified whiskey, 6 gallons pure Bourbon whiskey, 3 half-pints simple syrup, 1½ ounces sweet spirits of nitre; mix them all together, and colour with sugar-colouring.

## **Irish Whiskey**

Take 30 gallons pure rectified whiskey, proof, 6 gallons pure Irish whiskey, 6 drachms acetic acid, 1 drachm acetic ether, 75 drops kreosote cut in 3 half-pints alcohol, 3 half-pints simple syrup, and manage as before.

## **Monongahela Whiskey No. 1**

Take 36 gallons pure spirits, and add  $\frac{1}{4}$  pound young hyson tea, 6 pounds dried peaches, baked brown, not burned, 4 pounds loaf sugar, 4 ounces cloves, 4 ounces cinnamon. Mix them all together, and stir them well for 3 or 4 days, and in a few weeks it will be good.

N.B.—You can put double or triple the quantity of flavouring in, and then take 3, 4, 5, or 6 gallons of it and pour it into a barrel of pure rectified whiskey, and add 2 pounds loaf sugar to each barrel. The longer your flavouring will lie, the better.

## **Monongahela Whiskey No. 2**

Take 30 gallons pure rectified whiskey; add 12 ounces burned barley, ground or bruised, 6 drachms sweet spirits of nitre, 4 pounds dried peaches, 4 pounds New Orleans sugar, 3 ounces allspice, 2 ounces cinnamon; mix them all together, and let stand from 6 to 12 days, and stir them every day. Draw off.

## Scotch Whiskey

Take 30 gallons pure proof rectified whiskey, 6 gallons pure Scotch whiskey, 1½ ounces acetic acid, 3 pints simple syrup; mix, and add 45 drops kreosote cut in 1 pint alcohol; let stand a few days, when it will be ready for use; stir it well.

## Wheat Whiskey

Take 30 gallons pure rectified whiskey, proof; add 1 ounce spirits nitre dulc., ½ ounce tincture of rhatany, 1 pint simple syrup, 4½ gallons pure wheat whiskey, 2 ounces tincture of cinnamon; mix them all together, and colour it with sugar-colouring if you wish.

## **How To Make Yeast for Distillers, Brewers, with Hops**

Take 6 quarts soft water, and 2 handfuls wheat or barley meal; stir the latter in the water before the mixture is placed over the fire, where it must boil till two-thirds are evaporated. When this decoction becomes cool, incorporate with it, by means of a whisk, 2 drachms salt of tartar, and 1 drachm cream of tartar, previously mixed. The whole should be kept in a warm place. For bread, it ought to be diluted with pure water, and passed through a sieve, before it is kneaded with the dough, in order to deprive it of its alkaline taste.

### **Another Yeast**

Boil 1 pound good flour,  $\frac{1}{4}$  pound brown sugar, and a little salt, in 2 gallons water for 1 hour; when milk-warm, bottle it and cork it close: it will be fit for use in 24 hours. One pint of this yeast will make 18 pounds of bread.

## How To Make A Beer To Make Yeast

Take 9 gallons boiling water, and let it stand until it is 170 degrees; then add 1 peck malt, put it in by degrees; then let it stand 3 hours until it is settled, then pour it off and add  $\frac{1}{2}$  pound hops; then boil down to half, which must be strained through a tin strainer and squeeze the hops out well. This will make about 4 gallons juice, well squeezed out; then let it stand until 90 degrees; then put into this juice 1 quart good yeast; let it stand and work for a few days until the foam will fall back; put the beer into a stone jug, and it will be good for months.

N.B. — This is very valuable for distillers and brewers.

## Claret Cup

One quart bottle of claret, one bottle of soda water, one lemon cut very thin, four tablespoons of powdered sugar, quarter of a teaspoon of grated nutmeg, one liquor glass of brandy, one wineglass of sherry wine. Half an hour before it is to be used, put in a large piece of ice, so that it may get perfectly cold.

## Egg-Nog

Whip the whites and yolks of six eggs into a stiff cream, adding a half cupful of sugar. Pour into a quart of rich milk, adding a half pint of good brandy, and a little flavouring of nutmeg. Stir up and thoroughly mix the ingredients, and add the whites of three additional eggs well whipped.

## Elderberry Syrup

Take elderberries perfectly ripe, wash and strain them, put a pint of molasses to a pint of juice, boil it twenty minutes, stirring constantly, when cold add to each quart a pint of French brandy; bottle and cork it tight. It is an excellent remedy for a cough.



## **Fine Milk Punch**

Pare off the yellow rind of four large lemons, and steep it for twenty-four hours in a quart of brandy or rum. Then mix with it the juice of the lemons, a pound and a half of loaf-sugar; two grated nutmegs, and a quart of water. Add a quart of rich unskimmed milk, made boiling hot, and strain the whole through a jelly-bag. You may either use it as soon as it is cold, or make a larger quantity (in the above proportion), and bottle it. It will keep several months.

## **Roman Punch**

Grate the yellow rinds of four lemons and two oranges upon two pounds of loaf-sugar. Squeeze on the juice of the lemons and oranges; cover it, and let it stand till next day. Then strain it through a sieve, add a bottle of champagne, and the whites of eight eggs beaten to a froth. You may freeze it or not.





